

LONICERA MAACKII. (Caprifoliaceae.) 33053. Seeds of a honeysuckle from the Royal Botanic Gardens, Kew. Presented by Dr. David Prain, Director. This honeysuckle from southern Manchuria and northern Japan promises to be hardy throughout the eastern United States. It has slender arching branches with nearly glabrous ovate-acuminate leaves, and dense clusters of creamy-white flowers. For distribution later. See half-tone.

MISCANTHUS JAPONICUS. (Poaceae.) 33191. Seed from Yokohama, Japan, Procured from the Yokohama Nursery company. "Miscanthus japonicus has been found in our experimental work to produce a light bulky paper in many respects similar to that made from esparto. The yield of fiber is up to the average of esparto, and there may be areas where the plants can be grown especially for paper making. It thrives on the poorer soils in this region and has been grown with some success even in Maine; the excessive winterkilling here, however, would prevent its becoming a successful crop plant." (Charles J. Brand, for whose paper-making experiments the seed was secured.) For distribution later.

MYRTUS ARAYAN. (Myrtaceae.) 33271. Seeds of the arayan from Rio Verde, San Luis Potosi, Mexico. Presented by Dr. Felix Foex, Director of the agricultural experiment station of Rio Verde. "These seeds are from a fruit tree of the state of Jalisco. This fruit is well appreciated by young boys, and above all, by young girls; but not by older people, because of the acidity. But they are delicious: 1st. Cooked with sugar. 2nd. Dried in powdered sugar. 3rd. In sauces for puddings, etc. 4th. In syrups. These fruits are very small, but when the young trees are 18 months old they can be budded with larger and better varieties." (Foex.) For distribution later.

OLEA EUROPAEA. (Oleaceae.) 33225. Plants of olive from Granada, Spain. Procured from Mr. Pedro Giraud, through Mr. Walter T. Swingle, of this Department. "Gordal or Sevillana. This is the famous variety which yields the large green pickled olives so common in America. It is largely cultivated in the zone immediately about Seville, where its culture is said to succeed better than in any other part of Spain. They run from about 70 to 200 per kilo or about 30 to 90 to the pound. These enormous olives are of beautiful appearance, but by the Spaniards are not considered to be of as good quality as some of the other varieties, such as the Manzanillo. The Sevillana is graded very carefully, running 70, 80, 90, and 100 and so on per kilo, and this grading makes the olives for